



ZYMAFLORE® Alpha^{TD n. sacch.}

... Potential for *biodiversity*

Non-*Saccharomyces* yeast for the production of wines with strong aromatic complexity and generous length and volume on the palate.

SPECIFICITIES

Strain of the species *Torulasporea delbrueckii* resulting from Terroir-selection. This non-*Saccharomyces* strain has a great aromatic purity and complexity as well as a high production of volume on the palate. **ZYMAFLORE Alpha^{TD n. Sacch}** is an excellent choice for the making of expressive and full bodied wines. Average alcohol production capacity of 9 % vol.

ZYMAFLORE Alpha^{TD n. Sacch} should be used with a *S.cerevisiae* so as to reproduce the natural ecosystem of musts in fermentation and for ensuring a complete alcoholic fermentation.

ENOLOGICAL PROPERTIES

Fermentation characteristics:

- Alcohol tolerance: up to 10% vol.
- Medium nitrogen requirements.
- Broad range of fermentation temperature tolerance: 8 - 26 °C / 46-79°F.
- Low production of volatile acidity, acetaldehyde, acetoin, diacetyl, volatile phenols and H₂S.

Aromatic characteristics:

- Pof (-) strain: does not possess cinnamate decarboxylase, which is responsible for the formation of aroma masking vinyl-phenols, or responsible for heavy notes, such as 'pharmaceutical'.
- Good revelation of thiol-type varietal aromas (3MH, A3MH: grapefruit, tropical fruits).
- Very high fermentative aroma production (fruity, floral).

Observation :

- Significant volume and length on the palate.



LAFFORT

L'œnologie par nature

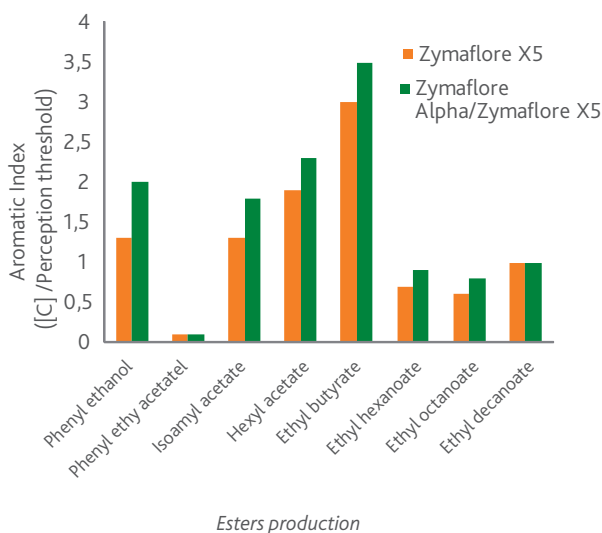
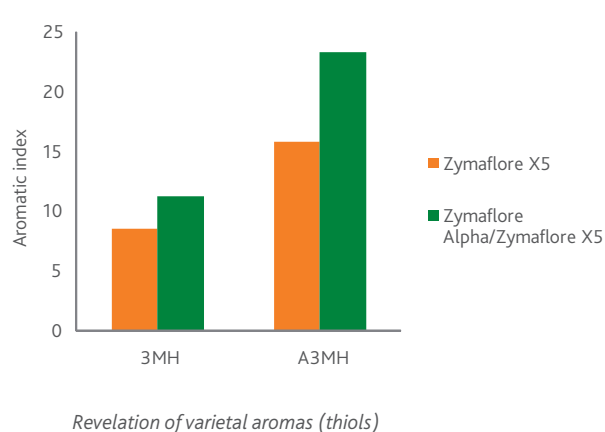
EXPERIMENTAL RESULTS

Colombard, 2009

Alcohol: 12.5% vol, 100 NTU, fermentation temperature 16-20°C / 61-68°F.

Sequential association of yeasts: 30 g/hL (300ppm) **ZYMAFLORE Alpha** ^{TD n. Sacch} / 20 g/hL (200ppm) X5 added 24hrs afterwards.

Average fermentation: 15 days/ Average volatile acidity: 0.17 g/L H₂SO₄



PROTOCOL FOR USE

Sequential association of yeasts

Step 1 : ZYMAFLORE Alpha ^{TD n. Sacch}

Important : rehydrate **ZYMAFLORE Alpha** ^{TD n. Sacch} in water at 25-30 °C / 77-86°F. Follow the instructions on the yeast packet.

Step 2 : *S. cerevisiae*

- Dry wines:

Add 30 g/hL (300 ppm) of **ZYMAFLORE Alpha** ^{TD n. Sacch} to the must, then **24-72 hrs afterwards**, add 20 g/hL (200 ppm) de *S. cerevisiae* (ZYMAFLORE FX10®, ZYMAFLORE RX60®, ZYMAFLORE X16®, ZYMAFLORE X5®...).

- Sweet wines:

Add 40 g/hL (400 ppm) of **ZYMAFLORE Alpha** ^{TD n. Sacch} to the must, then **5-10 hrs afterwards**, add 10 g/hL (100 ppm) of *S. cerevisiae* (ZYMAFLORE ST®...).

IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packet.
- Avoid temperature differences exceeding 10°C / 20°F between the must and the yeast during inoculation. Total yeast preparation time must not exceed 45 minutes.

STORAGE

In original, unopened packaging. Use within the specified use by date.

Specific conditions: please refer to the technical data sheet.

PACKAGING

500g vacuum bag. 10kg box.

